## Statement

Of the Ownership, Management, Cir culation, etc., Required by the Act of Congress of August 24, 1912,

Of The Mountainair Independent published weekly at Mountainair, N. M. for October 1, 1916.

State of New Mexico ; ss. County of Torrance ; ss.

Before me, a Notary Public in and for the State and county aforesaid, personally appeared P. A. Speckmann, who, having been duly sworn accord- N. M. ing to law, deposes and says that he is the editor of the Mountainair Independent and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management (and if a daily paper, the circulation), etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, embodied in section 443, Postal Laws and Regulations, printed on the reverse of this form, to wit:

the publisher, editor, managing editor, and business managers are:

Co., Mountainair, N. M.

air, N. M.

Managing Editor same. Business Managers same.

2. That the owners are: (Give name



# **PIANOS** PLAYER PIANOS **ORGANS**

I wish to announce to the people of The Estancia Valley that after 25 years in the business of manufacturing, tuning and selling pianos, am retiring from the business and will devote my entire time to stockraising in this locality, but owing to the fact that my contracts with three of the

# Oldest, Largest and Best-known Piano **Factories in America**

will not expire for several months, I can supply these instruments to anyone inter

# at practically Wholesale Prices

This will mean an actual saving of at least \$100.00 on an instrument. I will not solicit any sales, but will call and quote prices upon request.

Yours for Music and Happy

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**Tuning and Repairing requests** will have prompt attention

and addresses of individual owners, or, if a corporation, give its name and the names and addresses of stockholders owing or holding 1 per cent or more of the total amount of stock.) P. A. Speckmann, Mountainair, N.M., Carrie 2; 7. L. Speckmann, Mountainair, N.M.

3. That the known bondholders, mortgagees, and other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities are: (If there are none, so state.) B. Sandoval, Albuquerque,

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, any, contain not only the list of stockholders and security holders as they appear npon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also 1. That the names and addresses of that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circum-Publisher The Mountainair Printing stances and conditions under which stockholders and security holders who Editor P. A. Speckmann, Mountain- do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

P. A. Speckmann, Editor. Sworn to and subscribed before me this 4th day of December 1916. Maurice B. Fuller, (My commission expires Jan. 22nd 1920) Form 3526. - Ed. 1916.

## **Homestead Filings**

The following persons have made filings before U. S. Commissioner Hanon since our last report:

James C. Turner, e 1 sec 10, 1, 8. Peter E. Lawson, ne 1 sec 34; \$ 1 nw sec 35; n 1 sw 1 sec 35, 3, 6.

Clyde Riddels, n & sec 33, 4, 8. Blanche Riddels, s 1 sec 33, 4, 8. Lester A. Williams, lots 3, 4, 8 i nw Richard Rhea, se i sec 1; ne i sec 12,

Francis Joyner, ne i nw i, ne i sec 19; w i nw i, ne i nw i sec 20, 2, 8. Benjamin T. Banta, s & s a sec 21, 2, 7. Wilborn Richard Harris, nw 1 sec 12,

William A. Priest, s & sec 12, 2, 8. Joaquin Sisneros, nw i nw i and s i nw 2 sec 35, 3, 5.

Jim H. Hemphill, lots 1, 2, 3, 4, sec 6, 1, 8 and lot 4, se } sw } and se } se }

Fred C. Hinton, se 4 sec 22; w i ne n i se i sec 27, 3, 8.

Edward Philipp, ne 1 sw 1 sec 23, 3, 8. Wiley Giles, nw 1 sec 21, 2, 7. Byron R. Voss, sw 1 sec 35, 4, 6. James H. Brigance, nw ; sec 28; a ; w 1, nw 1 sw 1, sw 1 nw 1 sec 21, 1, 8 Anderson Floyd, w 1 sec 5, 2, 8. Newton L. Floyd, n 1 sec 6, 2, 8. Harvey L. Morris w 1 sec 5, 3, 8. Virgil Martin, n 1 sec 31, 3, 9. Alfonzo Barnes, s 1 sec 31, 3, 9. Filomeno Chavez, a 1 s 1 sec 33, 3, 6. Samuel W. Hastings, s 1 se 1 sec 14; ne 1 and e 1 se 1 sec 23, 2, 8.

## Cafeteria Lunch

The following is the Menu for the Cafeteria Lunch to be given by the Ladies Aid at the Church on Friday

evening, December out.		
Meat Loaf with Brown gra	vy or	
Chili Sauce		\$ .10
Escalloped Oysters		.10
Baked Beans		.05
Candied Sweet Potatoes		.05
Potato Salad		.05
Cranberries and Celery		.05
Rolls and Butter		.05
Brown Bread and Butter		.05
Fruit Salad		.05
Apple Pie		.05
Pumpkin Pie		.05
Ice Cream		.10
Cake	*****	.05
Coffee		.05

# Jestea Recipes

(In this column each week will be found a number of Testeq Recipes. By clipping these and pasting in a note book, a complete book of tried recipes may be gathered. We will be glad to print any favorite recipes of our readers. -Ed.)

### **Cottage Pudding**

One cup sugar, one tablespoon but-Mrs. D.A.P. desired.

### **Custard Souffle**

Two tablespoons butter, two tablespoons sugar, four eggs, two tablespoons flour, one cup milk. Let milk squares melted chocolate, one egg, one come to a boil, beat flour and butter and one-half cups flour, one-half teatogether, add gradually to the boiling spoon sods, one teaspoon vanilla, one milk and cook 8 minutes, stirring of- and one-half cups raisins and nuts. ten. Beat sugar and yolks of eggs to- Make like cake dough, and drop a desgether, add to the cooked mixture and sertspoonful for each cooky in bread set aside to cool. When cold beat pans that have been buttered and whites of eggs and stir in. Bake in sprinkled with flour. Leave plenty of buttered dish for twenty minutes.

Miss S. C.

### **Banquet Pudding**

One pint milk; one-half pint cream; one egg; one cup sugar; two tablespoons granulated gelatine; 12 marshmallows; one-half cup walnuts; one tablespoon vanilla. Heat milk, egg and sugar together. Do not boil. Add gelatine. Set aside and when cool, add marshmallows cut in pieces. Add cream whipped. Add nuts and vanilla. Stir occasionally to prevent cream rising. Serve with cream or any sauce prefer-Mrs. C. A. W.

### **Steamed Brown Pudding**

One cup molasses; one cup hot water; one cup raisins; one-half cup melted butter; three cups flour; ond teaspoon soda and pinch salt. Steam from two other half brown); five and one-half to three hours.

tablespoon flour; one heaping table- Mix with the flour one-fourth teaspoon spoon of butter; cream together and of baking powder and one-half teapour on three-fourths cup boiling wa- spoon salt; drop from a tablespoon on a ter. Flavor with vanilla or lemon.

# **Pudding Sauce**

Two-thirds cup sugar; butter, size of ter, one cup sweet milk, two eggs, two an egg; stir together and add one pint teaspoons baking powder, sifted in boiling water; thicken with one and enough flour to make a batter as thick one-half tablespoons cornstarch disas for cake. Flavor and bake about solved in a little cold water and boil half an hour. Eat with cream or pud- till clear. Flavor with any flavoring

### **Chocolate Cookies**

One-half cup melted butter, one cup sugar, one-half cup sweet milk, three space between the drops of dough.

### **Date Sticks**

One cup English Walnuts; one cup dates; two eggs; three-fourths cup powdered sugar; one-half cup flour; one-half teaspoon vanilla; one small teaspoon baking powder. Beat yolks of eggs and add sugar, then the whites (beater light) and vanilla. Mix baking powder and flour with dates and nuts and add Spread mixture out as thin as possible on baking sheet and bake in medium oven fifteen or twenty minutes On removing from the oven cut into Miss P. H.

### Walnut Wafers

Two eggs well beaten; one-half pound sugar (half the amount white, the tablespoons flour; one and one-half cups Sauce-One cup brown sugar; one walnut meats (broken, not chopped). buttered pan and bake in a moderate Miss L. F. oven until brown.

# \$60. IN GOLD

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# The Mountainair Independent

First P	rize	\$25.00	in	Gold
Second	Prize	e \$15.00		. "
		\$10.00		66
<b>Fourth</b>	Prize	e \$5.00		. 66
Fifth	rize	\$5.00		"

# **Voting Closes Saturday** December 23, at 6 p. m.

With each cash subscription received by the Mountainair Independent after the date of this issue, November 16, up to and including December 23, 1916, we will issue a coupon, according to the schedule of votes below, which coupon may be voted in this contest for your favorite candidate. Any young lady in Torrance County may be nominated by any of her friends filling in the Nominating Coupon, printed elsewhere in this paper, and forwarding same to the Independent Office. The Nominating Coupon carries with it 1,000 votes. Only one Nominating Coupon will be counted for each candidate.

On Saturday, December 23d, 1916, at 6 o'clock the Ballot Box will be opened, and the final count made by disinterested parties, and the prizes will be awarded by these judges.

Candidates not receiving prizes will be paid a commission on the number of subscriptions they have reported to the Independent office.

## **Schedule of Votes:**

6	Months'	Subscription,	\$1.00	200	Votes
1	Year's	"	\$2.00	500	"
2	66 .	66	\$4.00	1250	"
3	66	"	\$6.00	2000	66
5	·.	66	\$10.00	4000	66

Arrangements will be made to place the Ballot Box in one of the business houses of Mountainair, and our office know no more how the candidates are running than others.

Get in the Game early. See your friends and get their Subscriptions before some other candidate beats you to it. Hustling will win the prizes.

# THE MOUNTAINAIR INDEPENDENT

Mountainair, New Mexico